

EL PASO HERALD

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The Only Practical Plan

THE mayor and city council do not wish to accept the responsibility of settling the water question—that is plain from the terms of the resolutions adopted late Friday afternoon. There is no disposition to blame them for wanting to submit it to the people. The council declares that "notwithstanding its own opinion, it will be guided by the expressed will of the people." That is praiseworthy.

But the proposition contained in the resolution is hedged in such a way that there is no chance of its acceptance by the water company.

It is safely to be assumed that the water company will not "prepare a franchise such as it desires," and furthermore that the water company will not "deposit with the city the cost of such an election as is required by the charter." These things are stipulated by the council as conditions that must be met before an election will be called.

It sounds well enough to talk about "being guided by the expressed will of the people"; but before the will of the people can be ascertained, the proposition must be laid before the people in a practical way. So far this has not been done, and the latest declaration by the city council does not inspire any hope that it will be done in the near future.

The resolution states, "In the opinion of the city council, it will probably be necessary to issue bonds to the extent of \$1,000,000 in order to protect the inhabitants from corporate oppression," and further, "We guarantee to our fellow citizens that if supported by them the city council will either obtain a reasonable contract from the water company, or will provide the city with water by means of a plant owned and controlled by the public."

This all needs explanation. It conveys no intelligible idea to the general public without an explanation. It opens up a number of new propositions and conveys the impression that there is a good deal more behind the action or inaction of the city council than appears on the face of the resolution.

The water company has let it be plainly known that it will stand pat on its recent letter to the council. The proposition to sell at \$227,000 on the terms previously acceptable holds good. A number of capable lawyers express the view that the terms of purchase proposed by mayor Sweeney's second water commission can be lawfully carried out at this time, it being explained that the city has entered upon a new fiscal year and that obligations can lawfully be assumed that are to be taken care of only when the new tax budget is made up in the spring of 1911.

If this is the correct interpretation of the law in the case, then there is only one wise thing for this city to do, and that is to purchase the plant on the terms proposed by the second water commission. The commission estimated that the payments could be taken care of even though the rates to consumers were not materially raised. If the city should raise the rates for its own benefit to the extent it is proposed to raise them for the benefit of the water company, then the necessary extensions and improvements could be carried on from year to year out of surplus earnings.

The Herald takes it for granted that the mayor and city council are acting in perfect good faith in the matter. Assuming, then, that the mayor and city council truly desire the expression of public sentiment, The Herald proposes that the plan of purchase be submitted to the people according to the proposal of the second water commission. In view of all the facts, the resolutions of Friday are idle and of no avail. The proposition to place the purchase plan before the people will bring the whole question up in tangible form for final settlement. The purchase plan of the second water commission is strongly urged as by far the best plan so far proposed for bringing about a permanent and practical adjustment of our municipal water problem.

Most of the discussion of the tariff from the Democratic standpoint overlooks the fact that \$1,000,000 a year has got to be raised somehow for the support of the national government. If it were not the tariff, it would be something else, and that is a convenient and practical way for collecting the tax. If we had a direct tax of equal amount there would be a good deal more objection than there is to the tariff and infinitely greater justification for the opposition.

They Do Not Understand

IF Albuquerque will admit an El Paso and Las Cruces delegation to her meeting May 11, called to discuss the Rio Grande reclamation project, this city and the valley should send at least 100 delegates up there on a special train, to present our side of the case.

Upper New Mexico has everything to lose by adopting a foolish policy of antagonism at this time. The people up there do not seem to realize that if they should succeed in establishing their contentions, Colorado with claims preferential to those of upper New Mexico, would at once assert her claims, using the Albuquerque and Santa Fe argument, to the positive detriment of the entire territory.

We must have cooperation and harmony in this matter in order to achieve the best results for all concerned along the river. Steps should be taken at once to assure the presence of a large representative body of citizens from this part of the Rio Grande valley at the Albuquerque meeting. If they don't want us in their convention, we ought to go and circulate around anyway, meeting the people and giving them the facts about this project. That is not to understand and that is the only reason they are fighting the Elephant Butte project.

It is not many months since the principal hotel of Douglas, Ariz., was partly closed because of lack of patronage. The Douglas International of recent date says: "The hotel Gadsden was crowded to its utmost capacity last night, it being necessary to put up cots to accommodate the large number of guests who came in on the evening train." This is merely a slight indication of the general improvement that is noticeable throughout Arizona.

Ready For Taxpayers' League

THE suggestion is made that El Paso organize a taxpayers' league. The fee for membership should be based on the assessed valuation of the property of each individual on the city's books, and should be large enough to create a good strong working fund.

Such a league would find plenty to do in a city growing as El Paso is growing, with its greatly varied interests and the constant calls for money for public and semi-public purposes. The taxpayer has a vital and personal interest in the disbursement of sums to which he contributes either directly or indirectly.

The taxpayers' league would be in no way antagonistic to the existing governmental agencies or to other organizations, but would be a great cooperative force for carrying out progressive policies in government and in business.

Right now, while the water question is to the fore, is an excellent time to start this movement.

Fourteen years ago they were talking about building a big dam at El Paso to irrigate the valley, and New Mexico and Arizona were pleading for statehood. Today we have a dam nearly started and practically assured of completion in a few years and New Mexico and Arizona are almost certain of statehood in the next few years. All things come to those who wait, but sometimes the waiting is mighty tedious.

Assurance Doubly Sure

EL PASO ought to give the Pearsons to understand very definitely that they are not to be held up for exorbitant prices in the purchase of sites they may need for their planing mill and shops. We want these people more than they want us, perhaps, and every assurance should be given them through the chamber of commerce and through other channels of business organization that the city stands ready to cooperate with them to the last degree in successfully establishing their industries here. Every workman brought here for steady employment means from two to six persons added to the population.

Cotton fields almost at El Paso's door that would put some of the far famed southern plantations to shame. Three thousand acres in the fleecy staple at Pease.

UNCLE WALT'S Denatured Poem

THE prophet comes to my humble door, and his eyes are sad and his head is sore. He says, "Gee whiz!" and he says, "By Heck! The world's a-going straight down to wreck! The wheat is dead and the corn won't grow, and the rain won't fall and hot winds will blow! The worst old drouth that was ever known will hit this country and make it groan! Then the mills will close and the banks will fail, and all the dear old folks will be laid out in the air and wall!" Then the prophet goes, and I am depressed, with a sinking feeling in my side my vest, till the plain horse sense that I near forgot, resumes its sway in my dome of thought.

PROPHETS OF EVIL

These jaundiced seers with their gloomy views, and their awful dream and their bugaboo, can know no more of the future's plans than a mermaid knows of the Highland clans. The sun will shine and the rain will fall, and the vine will grow on the garden wall; the trees will bear 'neath their load of fruit; all things will come to the wise galoot who puts his faith where his faith belongs, and fills the air with his chery songs.

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Picturesque Mt. Franklin

III—THE ASCENT FROM "THE NOOK."

By H. Arundel Bell.

It is a stiff pull from "The Nook" to the mountain trail, and one may make the climb as hard as energetic darning can desire. Scrambling up the canyon bed gives the most interesting route, each step revealing some new beauty of prospect or discovery; but the slopes above the canyon afford an easier and less risky footing.

Starting early, before the sun has gained full power and taking the climb easy stages, pausing often to turn and watch the changing prospect, makes it a journey of no inconsiderable labor and of many delights.

The Sufficient Reward.

To a mountaineer, the satisfaction of reaching the summit is ever sufficient reward for the troubles and difficulties of attainment—by comparison a just reflection on the larger things of life. It is also magnificent training. Muscles, eye and mind must work together in perfect harmony. Without a cool, clear head, well-ordered nerves and a fit body a mountain climb is apt to be a drag instead of a pleasure.

Given these essentials, you need not hesitate to attempt any climb of moderate difficulty and danger. The danger, in fact, is just the spice which adds relish to the undertaking. The more hazardous climbs of course require a longer and a more extended preparation; but Mount Franklin presents no difficulties in the ascent which the veteran novice cannot overcome, providing always he possesses the three essentials.

A Hard Climb.

Yet the crags on the upper slopes present opportunities for good practice even to the rock climber of experience. These the novice should not attempt without a guide accustomed to such work, and provided with the necessary equipment—easy fitting clothes, nailed boots and a well tested rope and staff. On the shoulders of the hill there need be no difficulty if you take care to avoid the thick set spines of frequent cacti.

We prefer the canyon route for the

14 Years Ago To-day

Judge Blacker's House Burns. Small Verdict for Damages.

Judge Blacker's residence at 800 San Antonio street was partly damaged by fire early this morning. The fireman removed all the furniture and only a part of the kitchen was burned.

The Nations-Goodman cattle case has been postponed on account of the absence of a witness.

Jesus Talamantes, who sued the street railway company for \$10,000 damages and was awarded \$250 in the district court this morning.

The Santa Fe was delayed two hours today on account of a sandstorm which was encountered in New Mexico.

A trainload of cattle arrived from Mexico this morning for J. H. Nations and will be shipped to Kansas City.

A gang of Mexicans started digging near the old Santa Fe depot this morning and said they were endeavoring to find the old river bed for the boundary commission. Col. Ritter has found the old river bed at a depth of 312 feet in drilling the artesian well.

Former governor Alex. A. Shepherd,

of Washington, arrived in the city this afternoon accompanied by his daughter, Mrs. Bruce, and son, Harry.

They are on their way to Batopilas, Mexico.

W. R. Martin and wife left for Fort Scott, Kans., this morning over the Santa Fe.

Dr. and Mrs. Justice gave a dinner at their residence last night in honor of Mayor T. P. Holland, of Dallas, collectors Davis and Bauche and Juan Her.

Miss Lillie Taylor and Walter Y. Ellis were married yesterday afternoon by Rev. Mr. Martin at St. Clement's.

B. E. Major took particular pride in clearing up the streets for the visiting editors.

The artesian well is down 1150 feet and still going.

A Chinaman was blown up on the plaza at noon today, the wind getting under his blouse and lifting him off his feet.

Metal market: Silver, 68c; lead, 33c; copper, 10-15c; Mexican pesos, 52c.

With The Exchanges

ONE ADVANTAGE.

From Laredo (Tex.) Times.
There is one great advantage to being a laborer in the fact that a scarcity of labor is always relieved from the other side of the river.

TEXAS THE PROFITFUL.

From Houston (Tex.) Post.
The varied life of Texas is amazing to those who are not familiar with the magnificent distances of this state. But the gigantic possibilities of Texas that today lie dormant are astounding to even gray haired natives.
If all the land in west Texas capable of yielding adequate returns under intelligent agriculture could be turned into farms, the products would be sufficient to sustain a nation.

In El Paso alone, a county that over-looks an underground sea and one that has abundant annual rainfall, if properly conserved, has nearly 6,000,000 acres of land that lie fallow, or are used for range purposes.

AN UNHOLY ALLIANCE.

From Dallas (Tex.) News.
El Paso Herald: "The czar of Russia objects to the priests mixing prayers with politics. The priesthood is said to be of a reactionary tendency and the local clergy take advantage of the czar's trips to the country to advise him how to run the government and urge a return to 'those happy days before the constitution.' The government has warned the holy synd that the clergy must choose one or the other, prayers or politics, and they must not try to run the czar's business and the business of the Almighty as well."

When the church and the state are in partnership neither partner ever gives satisfaction to the public. Any people who are pecked alternately by priests

Bread and Bread Making

By
Frederic
J. Haskitt

AGRICULTURAL DEPARTMENT DESIRES TO
MERELY GIVE BREAD BUILDING FACTS

THE press dispatches from Washington a few days ago announced that the department of agriculture had published, under the seal of its official approval, a treatise on Bread and Bread Making, which contained the popular notion that hot bread is unwholesome. Senator "Bob" Taylor of Tennessee is credited with originating the saying that the Mason and Dixon line marks the boundary between the land of hot biscuit and pure delight on the one side, and cold "light bread" and dyspepsia on the other. Certainly it is true that New Englanders have gazed in horror when they contemplated the southern diet of hot bread and fried meat three times a day. They would not so much as touch the hot bread, and "Bob" Taylor's classification of hot bread with pure delight, and they might not know that bread, simple bread, is known only as "light bread" in the south.

Southerners Have Opinions.

Southerners are convinced that all northerners are afflicted with physical and mental dyspepsia superinduced by the intemperate consumption of cold "light bread" three times daily, and of pie at breakfast. The Mason and Dixon line was run before the American people had crossed the Mississippi and therefore the division does not obtain west of the Father of Waters. On the whole, perhaps, hot biscuit and frying pan have had the best of it in the west.

In view of this sectional warfare it is not the least significant fact concerning the department of agriculture, hot bread, that the author of the particular departmental bulletin containing the defense of hot biscuit and hot rolls was written by Miss Helen Atwater of Connecticut. The reason for this cause for bitterness and strife between the sections and the Mason and Dixon line may now be blotted from the memory of man.

As a matter of fact, different opinions held in the south and north as to the comparative merits of bread hot and bread cold are based, in the main, upon ignorance. Anyone who has traveled knows that in all but the exceptional instance, cold bread in the south is an abomination because the southern cooks do not know how to make it; while hot bread in the north is an unpalatable and unwholesome food. The tasteful of the best products of a negro kitchen. Notable exceptions are, of course, the parker house rolls which are eaten hot in the north, and the salted bread which is eaten cold in the south. But on the whole it is unquestionably true that the average hot biscuit which boasts of a pedigree reaching back to the Mayflower is utterly unfit for human consumption; while a loaf of "light bread" descended from the Cavaliers of Virginia is a sad and hopeless apology for food. Then the north does not now how to make cornbread, and therefore it does not like cornbread.

Dependent Upon Custom.

The marked sectional divergence of views upon the matter of making bread probably had its origin in that "peculiar institution" which was responsible for a similar divergence of views upon all questions. The southern housewife, who did her own work, was inclined to reverence the institution of a weekly bake day because of the saving of time and cost in the south, where servants were plentiful the great amount of care when it is made properly, it became a more popular food in that section of the country where servants were always to be had. Warm Bread Easily Made.

Miss Atwater carefully avoids becoming involved in a sectional dispute. She says simply: "The fact that bread is made differently in the north and south is due to the fact that the north and south have different customs. Bread eaten hot is usually made light by some other method than the use of yeast. According to the accepted doctrine of the best black cooks in the south, it is better to use soda and buttermilk than yeast. The most desirable bread, baking powders are formed by the mixture of an acid and an alkaline powder, which when mixed with dough, gives off carbon-dioxide gas as effervescence. This gas bubbles up, and makes the bread light. Yeast is used most generally in the United States in the form of compressed or dry yeast for sale in the markets. However, some housewives keep up the ancient practice of saving a lump from one batch of dough for leavening the next. This is the process which was used in ancient Egypt 40 centuries ago. It was this leaven which the Jews took with them when they fled from their escape from Egypt, and which they used on account of their hurry, thereby establishing the precedent for the Feast of Unleavened Bread.

Sectional Food Prejudice.

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